



JOHANN DESNOUES
Personal Chef

**Brunch served at table or buffet. Composes your personalized
Brunch in villa and ask for a quote.**

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**Do not hesitate to ask me for a personalized configuration:
Example: 2 dishes + 2 desserts, etc.**

COLD DISHES

VEGGY

**Caesar salad: salad, eggs, croutons, shaved parmesan cheese
Cesare Cardini dressing**

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Classic capricious salad. Veggy version upon request

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Vegetarian mini poke

Grilled seasonal vegetables with extra virgin olive from Tuscany

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**Fusilli salad: Chef's pesto: arugula / basil, walnuts, hazelnuts,
pine nuts, parmesan and pecorino**

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**Tasting of local Burrata and local Organic mozzarella
with extra virgin olive oil from lake Como**

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Chickpea hummus Mediterranean style

•

Mimosa eggs in pink sauce

SALMON

Parisian salmon with seasonal vegetable salad in green sauce

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Mini poke + artisanal smoked salmon **Add + 4 € for person**

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Marinated salmon with Italian potatoes salad

RUSTIC WOODEN CUTTING BOARDS

**Artisanal cured meats from my butcher and cheeses
from the local farms. **IS EQUIVALENT TO 2 DISHES.****

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Artisanal cured meats from my butcher

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Cheeses from the local farms

« SANDWICHES »

Tramezzino with prawns

Tramezzino with roast beef

Pinsa: mortadella e stracciatella

Classic croque monsieur

**Mini quiche tomato “confit”
and fior di latte**

Mini Cheeseburger

HOT DISHES

Eggplant PARMIGIANA au gratin

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Classic beef CANNELLONI au gratin

•

POTATO GNOCCHI (dumpling) 3 cheeses sauce and basil

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Frittata "nature" Or with speck and parmesan shavings

•

Eggs in tomato sauce with basil

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Eggs in tomato sauce with basil and raw ham

**MEAT SERVED
WITH SALAD & POTATOES**

CHICKEN BREAST TAGLIATA: Arugula, cherry tomatoes, shaved parmesan cheese. Extra virgin olive oil from Lake Como

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PORK CHOP TAGLIATA: Arugula, baked cherry tomatoes, shaved pecorino romano. Extra virgin olive oil from Lake Como

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BEEF TENDERLOIN TAGLIATA: Arugula, cherry tomatoes, shaved pecorino Toscano. Extra virgin olive oil from Lake Como

Add + 6 € for person

•

ARTISANAL SAUSAGE from my butcher on creamy polenta with sage

•

BEEF CARPACCIO SKEWER grilled with bacon and aromatic herbs

•

FRIED CHICKEN chef-style with spicy tomato sauce

•

PORCHETTA with rosemary and breaded tomatoes

•

TUSCANY MEATBALLS in rustic tomato sauce

DESSERTS

Grandma's apple pie and amarena

•

Cannolo Sicilian-style

•

Gluten free Chocolate and almond CAPRESE CAKE

Gluten free lemon and almond CAPRESE CAKE

•

Panettone French toast-style

•

Chocolate tiramisu

•

Up-side down tarte Tatin with caramelized “Pink Lady” apples

•

Seasonal fruits salad with mint and ginger

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**White chocolate mousse, seasonal fruit, passion fruit coulis,
Hazelnut meringue “brutti ma buoni”**

•

Italian cabaret of fresh and dry pastries

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Cappuccino panna cotta with baci di Alassio

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**Rum baba, slice of sponge cake soaked in rum-flavoured syrup
served with vanilla Chantilly cream**

BRITISH PLATTER*
OF MEAT
for Light Brunch

***or serving dish
depending on the
number of diners.**

**Mix of cured meats
from my butcher**

**Tagliata: Sliced beef
tenderloin**

**Tagliata: Sliced breast
chicken**

**High quality
cooked ham**

**Grilled seasonal
vegetables**

**Local organic
raw milk cheeses**

Egg mimosa,

**olive, rucola,
parmesan,
cherry tomatoes, etc.**

BRITISH PLATTER*
OF FISH
for Light Brunch

***or serving dish
depending on the
number of diners.**

Smoked salmon

Marinated salmon

**Seasonal vegetables
crudit **

**Vegetable salad
in green sauce**

**Sea Bass pat 
with taggiasca olive**

Lobster tramezzino

**Local burrata
with basil
and EV olive oil
from lake Como**

**Egg mimosa
in pink sauce**

THE PERFECT

BRUNCH!

**Coffee alla moka
And American coffee**

**Freshly squeezed
orange juice**

organic local yogurt,

muesli, Italian brioche,

local honey, artisanal jams,

Tea, infusions, chocolate

4 dishes of your choice

+

1 dessert

55 €

Minimum 10 people.

Less people, ask for a quote.

BRUNCH
FOR FOODIES

Coffee alla moka
And American coffee

Freshly squeezed
orange juice

organic local yogurt,
muesli, Italian brioche,
local honey, artisanal jams,
Tea, infusions, chocolate

3 dishes of your choice

+

1 dessert

50 €

Minimum 12 people.

LESS PEOPLE ASK FOR A QUOTE

**LIGHT
BRUNCH**

**Coffee alla moka
And American coffee**

**Freshly squeezed
orange juice**

**organic local yogurt,
muesli, Italian brioche,
local honey, artisanal jams,
Tea, infusions, chocolate**

1 British platter: meat or fish

+

1 dessert

Meat : 40 € Fish : 45 €

Minimum 16 people.

LESS PEOPLE ASK FOR A QUOTE

THE PRICE INCLUDES

Expenses for the preparation of dishes

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Performance of the chef

•

Tidying up and cleaning the kitchen

•

**The service up to a certain number of people
(ask us for a quote).**

WE PROVIDE FOR FREE

up to a certain number of people, ask us.

Plates • Glasses • Tablecloth • Napkins • Cutlery

THE PRICE DOES NOT INCLUDE

Wait staff and kitchen staff

•

Possible transfer until the villa

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Wine (optional) on request

•

Water and soft drinks on request

•

Floral decoration for the table on request

BRUNCH IN VILLA: DISHES, CONFIGURATIONS AND PRICES
PERSONAL CHEF SERVICE JOHANN DESNOUES & ANNA FENAROLI
FINE ITALIAN CUISINE FOR FOODIES SINCE 2007 ON LAKE COMO ITALY
WWW.PERSONALCHEFCOMOLAKE.ONLINE

I CAN'T WAIT COOKING FOR YOU!

Johann Desnoues

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